

I. AMENDMENTS

In the claims:

Please amend claims 1 and 15, as indicated below.

1. (Currently Amended) A process for the production of a spray-dried concentrate comprising lacticin 3147, for use as a food ingredient, comprising:
 - (a) inoculating a ~~food-grade~~ milk or dairy based medium with a lacticin 3147-producing strain of bacteria;
 - (b) fermenting the inoculated medium;
 - (c) adjusting the pH of the fermentation to a pH ranging from 6.3 to 6.7;
 - (d) inactivating the bacteria within the fermentate; and
 - (e) evaporating the fermentate of step (d) thereby producing the lacticin 3147 concentrate for use as a food ingredient.
2. (Previously Amended) A process as claimed in claim 1, wherein the medium of step (a) is selected from the group consisting of milk, reconstituted dairy-based powders, reconstituted demineralized whey powder, reconstituted skimmed milk powder, reconstituted whey protein concentrate powder, pasteurized whole milk, Cheddar cheese whey, reconstituted yeast powders, and synthetic laboratory-type media.
3. (Previously Amended) A process as claimed in claim 1 or 2, wherein the evaporation step of step (e) comprises cooling the fermentate of step (d), seeding it with lactose at about 0.1% w/w and crystallizing at a cooling rate of about 1⁰C per hour.
4. (Previously Amended) A process as in claim 1, wherein the inoculated medium of step (b) is fermented at about 30⁰C for about 6 to 24 hours.

5. (Previously Amended) A process as in claim 1, wherein the pH of the fermentation is adjusted in step (c) to about pH 6.5
6. (Previously Amended) A process as in claim 1, wherein the fermentate of step (d) is inactivated by pasteurization or ultra-high temperature treatment.
7. (Previously Amended) A process as claimed in claim 6, wherein said pasteurization step comprises heating at about 72⁰C for about 15 minutes.
8. (Previously Amended) A process as in claim 1, wherein step (e) comprises evaporating said bacteria fermentate at about 60⁰C to about 40% total solids.
9. (Previously Amended) A process as in claim 1, further comprising the step of spray-drying the concentrate.
10. (Cancelled)
11. (Previously Amended) A concentrate comprising a food-grade spray-dried lacticin 3147 produced by the process of any one of claims 1 to 9.
12. (Previously Amended) A spray-dried food-grade powder containing lacticin 3147 having the ability to inhibit organisms which are not resistant to lacticin 3147, and having an activity of greater than about 20,000 AU/ml.
13. (Previously Amended) A food product comprising a lacticin 3147 enriched spray-dried food-grade fermentate produced by the process of any one of claims 1 to 9 and a foodstuff.
14. (Previously Amended) The food product as claimed in claim 13, wherein said product is selected from the group consisting of an infant milk formulation, a sauce, a mayonnaise, a dessert including a custard, a tinned food, a yogurt, a soup and a bakery product.

15. (Currently Amended) A food product as claimed in claim 13 ~~and~~ or 14, which has been subjected to hydrostatic pressure in the range from about 150 MPa to about 800 MPa.